

BOTTOMLESS BRUNCH

SUNDAY - THURSDAY 12-4 PM | FRIDAY - SATURDAY 12-3 PM

Cappadocia
BRISTOL

2 HOUR SITTING, ONE DRINK PER PERSON AT AT TIME

STARTER & MAIN/PIDE

+ Unlimited beer, wine, Prosecco & soft drinks

£45pp

STARTER & MAIN/PIDE

+ Unlimited beer, wine, Prosecco, soft drinks, cocktails & mocktails

£55pp

STARTERS

Mixed Olives (VG, GF)

Mixed Olives

Cacik - Tzatziki (V, GF)

Yoghurt, cucumber, garlic, mint, dill, olive oil

Kisir (VG, C)

Finely ground bulgur, mixed cap pepper, celery, parsley, chives, pepper paste, pomegranate molasses, olive oil

Baba Ghanoush (V, GF)

Grilled aubergine mixed with tahini, yoghurt, olive oil, garlic

Hummus (VG, GF, S)

Pureed chickpea with tahini, cumin, olive oil, lemon juice, garlic

Shakshuka (VG, GF)

Grilled aubergine, mixed peppers, tomato paste, olive oil

Sucuk (DF, GF)

Pan-fried Turkish beef sausage

Falafel (VG, GF, S)

Deep fried chickpeas with hummus

Golden Cheese Borek (V)

Feta cheese & spinach wrapped in crispy filo pastry

Halloumi (V, GF)

Grilled slices of halloumi cheese

Lentil Soup (V)

Pureed red lentil soup

Mains

Mixed Shish

Cubes of tender marinated chicken & lamb, skewered & charcoaled

Chicken Shish

Cubes of tender marinated chicken, skewered & charcoaled

Imam Bayildi - Stuffed Aubergine (VG)

Aubergine, onion, vine tomato, mixed peppers & tomato sauce. Served with rice

Vegetarian Moussaka (V)

Layers of sliced vegetables topped with bechamel, cheese & tomato sauce. Served with salad

Falafel & Hummus (VG)

Deep fried ground chickpeas with fresh herbs. Served with hummus & salad

Cappadocia Salad (V, N, VGO)

Mixed leaf salad, walnut, glazed plum, Tulum cheese, dried cranberry, pomegranate, olive oil

Pan-fried Sea Bass (GF)

Pan-fried seabass, mash potato, mixed baby vegetables, bisque sauce

Chicken Kofta

Ground chicken infused with our house spice mix, skewered & charcoaled

Lamb Kofta

Ground lamb infused with our house spice mix, skewered & charcoaled

Seafood Casserole (CR, GF)

King prawns, salmon, monkfish, mixed pepper, mushroom, onion, tomato sauce. Served with rice & salad

Feta Cheese Salad (V, VGO)

Lettuce, feta cheese, cucumber, tomatoes, red onions, olive oil

Root Salad (VG, DF)

Baby carrot, beetroot, tenderstem broccoli, asparagus, mixed leaf, freekeh, lemon juice, olive oil

Pide

Lahmacun (DF)

A thin Turkish flatbread with seasoned minced lamb, onion, mixed peppers, parsley, tomatoes

Vegetarian (V)

Mushrooms, mozzarella, onion, tomatoes, peppers

Sucuklu Pide

Spicy garlic sausage, mozzarella, tomatoes, peppers

Meaty Flatbread

Very thin bread with herbs, peppers, mozzarella cheese, minced lamb

Three Cheese (V)

Feta, halloumi, mozzarella cheese

Kusbasili Pide

Diced lamb, mixed peppers, tomatoes, parsley

Chicken Pide

Tender chicken pieces, peppers, tomato, parsley

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (VGO) Vegan Option Available
(N) Contains Nuts · (CR) Contains Crustaceans · (S) Contains Sesame · (C) Contains Celery

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

BOTTOMLESS BRUNCH

SUNDAY - THURSDAY 12-4 PM | FRIDAY - SATURDAY 12-3 PM

Cappadocia
BRISTOL

WINE/BEER

House White Wine

House Red Wine

House Rose

House Prosecco

Guest Beer

SOFT DRINKS

Orange Juice

Apple Juice

Pineapple Juice

Cranberry Juice

Coca-Cola / Coke Zero / Diet Coke

Sprite Zero

Fanta

Appletiser



Give the gift of Turkish hospitality!

Our gift vouchers are the perfect gift for family and friends. For more information, ask a member of staff or visit our website

Cocktails

Mojito

Rum, Lime, Sugar, Mint & Soda

A great drink to start and a great drink to finish, so why not have a few in the middle

Hard Seltzer

Vodka, Any sugar-free syrup, Soda

Keep it simple with this refreshing low-cal sip, ask your server what syrups we have to offer

Cheeky Daiquiri

Rum, Lime, Blood Orange, Pomegranate

A tropical escape in a glass. Light zesty and smooth. We doubt you'll find the bottom of this one

Dark & Stormy

Dark Rum, Lime, Ginger Beer, Sugar

A favourite amongst World War 1 soldiers & we know why. Try & find out for yourself

Tommy's Marg

Tequila, Lime, Triple Sec, Agave

A delicious variant on the classic margarita served over ice. Sweetened with Agave syrup.

Any House Spirit & Mixer

Vodka, Rum, Tequila, Gin (25ml)

Pink Lady

Gin, Passionfruit, Apple, Elderflower, Soda

Named after Britain's favourite apple. A refreshing and easy drink - not just for a sunny day!

Pornstar Martini (N)

Vodka, Passionfruit liqueur, Pineapple, Passionfruit, Aquafaba, Prosecco

A little passion, a little sparkle, & a whole lot of fun - the life of the party in a glass.

Cappa Mai Tai (N)

Gold Rum, Orgeat, Lime, Pineapple, Vanilla, Bitters

Our take on the tropical classic, a vibrant & refreshing sip.

Cappa Rum Punch

Rum, Strawberry, Pineapple, Grenadine & Lime

Sweet & sour infusion with a recognisable aroma

Lemon Drizzle

Gin, Limoncello, Elderflower, Lemon Juice, Soda

Our take on the much loved British dessert. Short & tart, it's a delicate & nostalgic lemony sip

Missing your favourite?

Upgrade to a cocktail on our regular menu for just **£6 per cocktail**



Mocktails

Nojito

Mint, Lime & Sugar, Sprite Zero

Virgin Colada

Coconut, Pineapple & Lime

Pineapple passion

Pineapple, Passionfruit, Mango, Lime

Strawberry Smash

Strawberry, Rosemary, Lemon, Lemonade, Sugar

Mango Mule

Mango, Lime, Sugar & Ginger Beer

Peach Ice Tea

Tea, Peach, Citrus & Sugar

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (VGO) Vegan Option Available
(N) Contains Nuts · (CR) Contains Crustaceans · (S) Contains Sesame · (C) Contains Celery

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.